

What is claimed is:

1. A composition for stabilizing avocado meat that comprises acids from cultured dextrose, erythorbic acid, ascorbic acid, quercetin and inulin that are present in weight ratios of about 1:2-2.5:2.25-2.75:0.9-1.1:6-7, respectively.

2. The stabilizing composition according to claim 1 wherein said ingredients are present at ratios to each other of about 1:2.2-2.4:2.5-2.7:0.9-1.0:6.2-6.4, respectively.

3. A stabilized avocado concentrate composition comprising avocado meat admixed with a color-stabilizing amount of a stabilizing composition that itself comprises acids from cultured dextrose, erythorbic acid, ascorbic acid, quercetin and inulin that are present in weight ratios of about 1:2-2.5:2.25-2.75:0.9-1.1:6-7, respectively.

4. The stabilized avocado concentrate according to claim 3 having a pH value of about 4 to about 5.

5. The stabilized avocado concentrate according to claim 3 wherein said avocado meat is present in a weight ratio of about 25-50:1 relative to said stabilizing composition.

6. A stabilized avocado concentrate composition comprising avocado meat admixed with a

color-stabilizing amount of a stabilizing composition that itself comprises acids from cultured dextrose, erythorbic acid, ascorbic acid, quercetin and inulin that are present at weight ratios of about 1:2-2.5:2.25-2.75:0.9-1.1:6-7, respectively, wherein said avocado meat is present at a weight ratio of about 25-50:1 relative to said stabilizing composition, and said concentrate has a pH value of about 4 to about 5.

7. The stabilized avocado concentrate according to claim 6 having a pH value of about 4.5 to about 5.

8. The stabilized avocado concentrate according to claim 6 wherein said avocado meat is present in a weight ratio of about 30-40:1 relative to said stabilizing composition.

9. The stabilized avocado concentrate according to claim 6 including one or more additional ingredients selected from the group consisting of salt, pepper, sugar, onion, garlic and lime or lemon juice.

10. A method of preparing an avocado concentrate comprising the steps of:

a) admixing an avocado puree with a composition for stabilizing avocado meat at a temperature of less than about 40° F, said stabilizing composition comprising acids from cultured dextrose, erythorbic acid, ascorbic acid, quercetin and inulin that are present in weight

ratios of about 1:2-2.5:2.25-2.75:0.9-1.1:6-7, respectively, to form a first admixture; and

b) admixing said first admixture with about an equal weight of avocado chunks sized at about 2 to about 2.5 cm at a temperature of less than about 40° F to form said concentrate.

11. The method according to claim 10 including the further step of packaging said concentrate.

12. The method according to claim 10 including the further step of admixing one or more additional ingredients selected from the group consisting of salt, pepper, sugar, onion, garlic and lime or lemon juice.

13. The method according to claim 11 wherein one or more additional ingredients is admixed along with the ingredients of said first admixture.

14. A composition of stabilized avocado meat including an acidified solution of quercetin.

15. The composition of claim 14 further including about 5-10% of cultured dextrose
about 15-20% of Erythorbic acid;
about 15-25% of Quercetin; and,
about 30-60% Inulin.

16. A composition of stabilized avocado meat including a stabilizing amount of quercetin.